Claims

What is claimed is:

- A degummed triacylglycerol product produced according to a process comprising the steps of:
 - providing a degummer assembly comprising a tank member having an inlet, an outlet and an interior reaction chamber, the inlet and the outlet being in open fluid communication with the interior reaction chamber;
 - introducing a liquid medium at a predetermined temperature into the interior reaction chamber of the degummer assembly via the inlet; introducing a triacylglycerol mixture into the liquid medium in the interior reaction chamber of the tank member, wherein the triacylglycerol mixture bubbles through the liquid medium to thereby cause at least two reaction products to form;
 - separating the at least two reaction products resulting from the triacylglycerol mixture and the liquid medium; and removing the at least two reaction products from the interior reaction

chamber of the tank member via the outlet in the tank member.

2. The degummed triacylglycerol product of claim 1 wherein in the step of introducing the liquid medium at a predetermined temperature into the

interior reaction chamber of the degummer assembly via the inlet, the liquid medium is water.

- 3. The degummed triacylglycerol product of claim 2 wherein the temperature of the water is substantially less than 25°C and substantially greater than 60°C.
- 4. The degummed triacylglycerol product of claim 1 wherein one of the at least two reaction products contains a degummed triacylglycerol.
- 5. The degummed triacylglycerol product of claim 1 wherein one of the at least two reaction products contains a lecithin.